



Valerya and Natalya ! A women team won the Coupe du Monde de la Pâtisserie in Moscow

14 June 2015

As part of Taste of Moscow,

Natalya MAKARENKO and Valerya SIDOROVA just won the national selection round for the Coupe du Monde de la Pâtisserie. Four candidates have competed during 6 hours, divided in two categories, on June 14th at the Luzhniki Stadium.

The two winning pastry chefs, experts in chocolate and sugar, will represent Russia into the European Cup next January in Geneva. The European Cup is indeed the last step that can lead Russia, if selected, to the grande finale of Coupe du Monde de la Pâtisserie in Lyon in 2017.

Natalya MAKARENKO from Natstort and Martsipan restaurants distinguished herself for the chocolate category while Valerya SIDOROVA from White Rabbit Restaurant & Bar imposed herself for the sugar category. They served frozen fruits entremets, chocolate entremets, sugar artistic creation, plate served dessert and an artistic creation, depending their category.



The contest

Gabriel PAILLASSON – President Founder of the Coupe du Monde de la Pâtisserie was the special guest of the event. Under the leadership of Laurent BOURCIER – President of the contest - and Vladimir MUKHIN – President of the jury - Yoann BERNARD, Dmitry BABENKO, and Baptiste VILLEFRANQUE, had to judge the best pastry creations.

Two places qualifying for the European Cup 2016

Beyond the recognition, Natalya MAKARENKO and Valerya SIDOROVA just gained their access to the European Cup 2016 to be held in Geneva as part of Sirha Geneve, next 24 January 2016. They now have more than 6 months to prepare themselves for a higher level in the competition.

They will represent Russia in the major event for pastry in the European continent, trying to obtain a ticket for the grande finale in Lyon 2017. This challenging selection process will permit Russia to compete with the best European Pastry chefs and promote its savoir-faire in pastry art.

Organizer of Coupe du Monde de la Patisserie is the company GL events Exhibitions (France). In Moscow the organization is carried out jointly with the Asti Group (Russia).

Coupe du Monde de la Pâtisserie

“Since its creation in 1989, the Coupe du Monde de la Pâtisserie has been keen to promote an open-minded spirit, welcoming new talents from all horizons and revealing new nations on the international scene. Every two years, the competition brings together in Lyon 22 teams who offer before your eyes a dazzling creative performance combining taste and artistic talent.” *Gabriel Paillason*

The prestigious international competition La Coupe du Monde de la Pâtisserie was organized in 1989 by the famous French pastry chef, Gabriel Paillason. At the end of the 80s, after the success of Bocuse d'Or chef competition, he decided to create a similar event for confectioners. The first Coupe du Monde de la Patisserie took place on January 21 and 22, 1989 in Lyon (France). Now, the contest is held biannually in Lyon, in the framework of Sirha Lyon International Hotel Catering & Food Trade Exhibition. It has become of the main event in the confectionery industry. In January 2015, Emmanuele FORCONE, Francesco BOCCIA and Fabrizio DONATONE (Team Italia) won the contest at the Grande Finale in Lyon.

GL events Exhibitions Food Service Division

The Russian national selection for the Coupe du Monde la Pâtisserie is just one of the many professional events and trade exhibitions dedicated to the Food Service and Hotel industries organized by the GL events Exhibitions group.

Managed by Marie-Odile Fondeur, the Food Service Division boasts impressive expertise in the organization of trade fairs and events addressing all types of catering. The most emblematic being the Sirha -the world's rallying point for the catering and hotel industries- and the prestigious Bocuse d'Or and Coupe du Monde de la Pâtisserie, which finals are held every two years during the Sirha in Lyon.

The next events that will be organized by the Food Service Division of GL events Exhibitions will be:

- **Omnivore**, Shanghai 18 – 20 June 2015
- **Bocuse d'Or France**, 21 – 22 September 2015
- **Sirha Rio**, 14 - 16 October 2015 featuring Coupe du Monde de la Pâtisserie Brazil and Bocuse d'Or Brazil national selections
- **Sirha Istanbul**, 26 -28 November 2015 featuring Coupe du Monde de la Pâtisserie Turkey and Bocuse d'Or Turkey national selections
- **Sirha Geneve**, 24 -26 January 2016 featuring European Cup, Coupe du Monde de la Pâtisserie continental selection
- **Europain**, 5 – 9 February 2016
- **Sirha Budapest**, 8 – 11 May 2016 featuring Bocuse d'Or Europe
- **Sirha Mexico**, 10 – 12 February 2016 featuring Copa Maya, Latin-American Coupe du Monde de la Pâtisserie selection and Bocuse d'Or America Latina selection

The next edition of Sirha Lyon will be held from January 21th to 25th, 2017 at Lyon Eurexpo, France.

#CMPatisserie

www.cmpatisserie.com



Press-Office of Asti Group Exhibition Company

Tel.: +7 495 797 69 14, Fax: + 7 495 797 69 15

pressa@astigroup.ru, www.astigroup.ru

